JOHN GEORGE BLACKLEY

John George Blackley was born 5 July 1858 in Faresham, Kent, England. Came to Heber City, Utah from England in 1869. He was a carpenter and farmer. His parents were George Blackley and Elizabeth White Blackley. He had two brothers and one sister who also came to Utah with their parents. He married Eliza Ann McDonald 3 November 1882. Eliza Ann's parents were William McDonald and Sariah Shirts McDonald. Eliza Ann was born 4 July 1865 in Heber City, Utah. They had 9 children following:

John William Blackley, married Martha Jones.

George Alma Blackley, married Zella Davis.

Adolphus J. Blackley, married Janet Mitchell, later Effie Nelson Elliott.

Arthur Blackley, died one and a half years old.

Edna Irene Blackley, married Joseph W. Simmons.

Wallace Blackley, married Eva Hicks.

Jennie Sariah Blackley, married Stanley Anderson.

Zella Blackley, married Dewey Thomas, later John Ackerman.

Glen Blackley, married Blanch Cowley.

John George Blackley died 3 October 1917 and is buried in Heber City cemetery.

Eliza Ann McDonald Blackley married Christian Madsen who died September 18, 1937 and is buried in Heber City cemetery. Eliza Ann died 27 April 1948 and is buried in Heber City cemetery.

ELIZA ANN McDONALD BLACKLEY MADSEN



In 1842, in Belfast, Ireland, at the home of James and Sarah Ferguson McDonald, a Mormon elder was explaining the gospel. James and Sarah were one of the first of four families to accept the gospel and they started preparing to move to Utah.

They were the parents of seven children: Jane, Eliza, John, William, Mary, Robert, and Joseph S.

James, the father, earned a living in the flax dressing trade. His wages were small. He had three acres of land where they raised vegetables and fruits. A goat provided their milk.

Sarah was very ambitious and wanted to help get to Zion. A story is told of how she went shopping and bought a little pig. She carried it home under her arm. She raised the pig and sold it. With the money she started a small store, thus helping to raise funds to come to Utah. The sale of their home and land netted them $200.00.

After arriving in America, they lived at Nauvoo and Bonepart, Iowa, until the father and boys obtained three yoke of oxen, two wagons, two cows and a pony. In the spring of 1850 they began the long journey to Zion. James, the father, died of cholera and was buried, without a casket, on the banks of the Platte River.

The family settled in Springville, but moved to Heber City in 1862, all but Eliza who remained in Springville and Robert who went to California. The family lived in Wasatch County the remainder of their lives. Sarah was known by everyone and lovingly called Granny Mc.

You will remember the fourth child of the family was William. He was born Nov. 16, 1834, making him 16 when they came to Utah. The year he came across the plains, another family by the name of Peter Shirts came, but they settled in Cedar City. Margret Cameron was his wife. She was one of the first women to join the Relief Society in Nauvoo. William McDonald married their daughter, Seriah, Dec. 10, 1853. They were the parents of 20 children. Shortly after they were married, William was called by Brigham Young to locate agriculture sections, first settling in Alpine and then they came to Heber City. They lived on the outskirts of town, on the road to Park City. Later William married Seriah's sister, Elizabeth Ann. Each had a home with the barn between them. William was a high priest and a ward teacher. He also worked on the Nauvoo Temple before leaving Nauvoo. He was county treasurer of Wasatch County, Scout of Echo Canyon Campaign, selectman of Wasatch County, and veteran of the Walker and Black Hawk Indian Wars.

The seventh child of William and Seriah was born July 4, 1865. Her name was Eliza Ann. This was my mother. They gave her the nickname of Lide. Having 20 children in the family I think all would be busy trying to keep house. They raised sheep, cut the wool, cleaned it and wove it into cloth, and made their clothes by hand.

At the age of 17, Eliza married John Blackley. They had nine children, six boys and three girls. All their married life they lived at 487 East 2nd North, Heber City. At the age of 52, Eliza was left a widow with four unmarried children. She was an exceptionally good cook. She cooked at the Arid Hospital, Provo, Utah, and also at some of the mines boarding houses near

Eliza Ann's Lunch

Park City. At one time she run a small restaurant on Heber City's Main Street, doing her own cooking. She was famous for her lemon pies and sugar cookies. Nothing pleased her more than to make cookies and pies and take some to her neighbors or have someone come in to have some. She always worked very fast and when walking, few could keep up with her. I remember hearing her family tell that whenever Grandma wanted anything from town she always sent Lide, because she could go faster than any-one else.

Eliza lost a 1½-year-old baby with pneumonia. Then her husband died. Wallace, the sixth child, was in World War I and at the front. Mother picked up the daily paper and saw his name in the casualty list. She heard from the government in a few days saying he had been "gased," and was in the hospital. In World War II and also the Korean War the government has been very particular about releasing names of soldiers who have been killed before the next of kin is notified. For some reason, a mistake was made and Wallace's name was put on the death list. I know mother must have felt terrible before she heard from the government. William, the oldest son of mother's family, and Glen the youngest, both died very suddenly from heart attacks. In later years, mother married Charles Madsen from Idaho. He died after five years of their marriage. George, her son, was very ill with heart trouble, which grieved mother very much, but she passed away before he did.

Mother was a Relief Society teacher for years. Sister Devere Smith was one of her partners. Mother belonged to the Daughters of the Utah Pioneers and enjoyed going to their meetings very much.

Glen, the youngest son, went on a mission to the Southern States which pleased mother very much. She made a trip to Georgia while he was on his mission. Wallace her son was living there and she got to visit with both boys.

Mother was always very particular about the way she looked, always keeping herself neat and clean. She died at the age of 82, on April 27, 1948. She would have been 83 years had she lived until July 4th. She is buried in the Heber City cemetery.

Lean-to on So Side of Exchange →

Fire Side Inn

1932 Fair Booklet

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ICE CREAM
AND
SANDWICHES

operator: Rue Clegg

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M & R Rootbeer Stand = Martello & Rue Clegg
↓
Fireside I

Flying V - Parley Probst

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Rick

Giovannis

Granny's Cafe

Took pict 2-21-91

Granny's Drive-In Featured

Wave Thurs 4-26-84

Last Friday, on Channel 5 Granny's Drive-In was spotlighted on the noontime news and information program Good Friends. Maggie Smith was shown step by step by Jan Eggleston co-owner of Granny's how to make one of their famous thick shakes. Maggie wanted a thick Grasshopper Cookie malt, and Mrs. Eggleston showed her exactly how it was done for the benefit of the television audience.

The program aired at 12:30 p.m. on Friday the 20th of April. Although the segment only lasted three and one half minutes, many local people were able to view it and see the familiar red Granny's building of the Heber drive-in.

Al Eggleston, who owns Granny's with his wife Jan, said that Maggie Smith had apparently stopped in to have lunch one day several weeks ago and had one of their extra thick shakes. She later called and told Mr. Eggleston that she thought it was the best malt in the state, and could she come up and do a story on how they were made. "Of course, I said yes," said Eggleston.

Reaction was swift according to the owners. "People drove up that same afternoon from Salt Lake and Provo to have one of our malts," said Mr. Eggleston. "Since the story ran, we have had many people tell us our shakes look just like they did on T.V. They can't believe how they stand up above the cup and don't run all over."



Granny's Drive-In Featured

Wave 26 Apr '84

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Grill Cafe

Need
Pict of
Verda Ashley
Jack Jensen
Sargent "



2arq
Glen Jensen
& Verda Jensen Ashley

STOCK NO. GA-032

HUSBAND

Born ______ Place ______
Chr. ______ Place ______
Marr. ______ Place ______
Died ______ Place ______
Bur. ______ Place ______
HUSBAND'S FATHER ______ HUSBAND'S MOTHER ______
HUSBAND'S OTHER WIVES ______

Husband Glen JENSEN
Wife

WIFE

Born ______ Place ______
Chr. ______ Place ______
Died ______ Place ______
Bur. ______ Place ______
WIFE'S FATHER ______ WIFE'S MOTHER ______
WIFE'S OTHER HUSBANDS ______

PLACES: Sharon, Windsor, Vt.
ENTER ALL DATA IN THIS ORDER:
DATES: 14 Apr 1794
To indicate that a child is an ancestor of the person submitting the sheet, place an "X" behind the number pertaining to that child.



Beard growing was a popular contest during the 1959 County Centennial Celebration. Some of the prize "crops" are shown here on their owners, left to right, seated: Jack Moulton, Reg Tadd, Willis Clyde, Ray Kohler and Charles McPhie; and standing, left to right, Glen Jensen, Albert Winterrose, Grant Giles, Ken Ryan, Leslie McPhie, Stacey Murdock and Farrell Reynolds.

SEX M F	CHILDREN List each child (whether living or dead) in order of birth Given Names SURNAME	WHEN BORN DAY	MONTH	YEAR	WHERE BORN TOWN	COUNTY	STATE OR COUNTRY	DATE OF FIRST MARRIAGE TO WHOM
1								
2								
3								
4								
5								
6								
7					Grill Cafe			
8					Dirty Spoon			
9								
10								
11								

SOURCES OF INFORMATION

OTHER MARRIAGES

NECESSARY EXPLANATIONS

FAMILY GROUP RECORD

Deseret Book Company, Salt Lake City, Utah

Wasatch Co. Building Survey

Name of Building: ____________________

Information Required	Date Found		
Location:			
Address: Town:			
Architect:			
Builders:			
Building Material:			
Style of Building:			
Date Built:			
Original Owners:			
FGS			
Pedigree			
Histories			
Pictures			
Subsequent Owners:			
Notes:			
References: 1.			
2.			





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2-2-90

Took Pict 2-21-91

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High Country Inn Resturant

High Country Cuisine

Wave 20 Feb 1986





by Chef Stuart Houk

The Homestead management would like to thank the good people of Wasatch County for their overwhelming response to our seafood buffet. We have had sold out crowds for three weeks running so obviously our two for one offer had a great effect. All of the wonderful comments we've received confirm our objective; that being to win back the interest of our Wasatch County citizens. Thanks, and I hope I'll see many of you back often.

With spring not too far around the corner I thought it might be fun to make something out of a local commodity, watercress. It is abundant in any of the spring creeks that run out of the mountains and in many of the flowing irrigation ditches around the valley. Watercress provides the perfect cover for wary trout trying to avoid the zealous fisherman. Because it grows in fresh water, it has a long lifespand and can be found locally almost year round. At higher altitudes the watercress will become a lot more bitter and tough. Watercress is terrific in salads, sandwiches and soups. Here is a soup recipe I think you'll enjoy. Remember fishermen, if your creel is empty you might consider filling it with a bounty of fresh watercress; your wife and family will aplaud your resourcefulness.

Cream of Watercress Soup

Ingredients:
3 bunches - 2# fresh watercress, cleaned and chopped
3 qts. chicken stock - you can sacrifice boullion cubes for this.
6 oz. raw butter
½ cup fine diced onion
½ cup fine diced celery
½ cup fine diced leeks
3 Tsp. fine diced fresh parsley
1 Tsp. whole thyme
½ Tsp. white pepper
½ Tsp. salt
6 oz. AP flour
1 qt. heavy cream
1 oz. horseradish
dash worchestershire sauce

Method:

1. Combine watercress and chicken stock, bring to a boil.
2. Melt butter in sautepan, add vegetables and cook until soft.
3. Add AP flour, making a roux.
4. Slowly add chicken stock and watercress.
5. Add parsley, herbs and spices, horseradish and worchestershire and bring mixture to a boil. Allow to simmer for 15-20 minutes.
6. Pass entire mixture through blender or food processer.
7. Finish by adding heavy cream and return to simmer.

High Country Cuisine





by Chef Stuart Houk

20 Feb 1986

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Wasatch Co. Building Survey

Name of Building: ____________________

Information Required	Date Found
Location:	
Address: Town:	
Architect:	
Builders:	
Building Material:	
Style of Building:	
Date Built:	
Original Owners: John Wm & DeEsta Bond Jordan	
FGS	
Pedigree	
Histories	
Pictures	
Subsequent Owners: Phyllis Jordan Christensen	
Notes:	
References: 1. DeEsta & "Bill" Jordan	
2.	

When did Bill Jordan Build it?

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Heber City UT 84032

1-9-90



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STOCK NO. GA-032

FAMILY GROUP RECORD

ENTER ALL DATA IN THIS ORDER:
PLACES: Sharon, Windsor, Vt.
DATES: 14 Apr 1794
To indicate that a child is an ancestor of the person submitting the sheet, place an "X" behind the number pertaining to that child.

HUSBAND ___
Born ___ Place ___
Chr. ___ Place ___
Marr. ___ Place ___
Died ___ Place ___
Bur. ___ Place ___
HUSBAND'S FATHER ___ HUSBAND'S MOTHER ___
HUSBAND'S OTHER WIVES ___

Husband Del WALLENGREN
Wife Orma WHITTAKER
Ward Examiners: 1. ___ 2. ___
Stake or Mission ___

NAME & ADDRESS OF PERSON SUBMITTING SHEET ___
RELATION OF ABOVE TO HUSBAND ___ RELATION OF ABOVE TO WIFE ___
FOUR GENERATION SHEETS FOR FILING ONLY YES ☐ NO ☐
DATE SUBMITTED TO GENEALOGICAL SOCIETY ___

WIFE Orma W
Born ___ Place ___
Chr. ___ Place ___
Died ___ Place ___
Bur. ___ Place ___
WIFE'S FATHER ___ WIFE'S MOTHER ___
WIFE'S OTHER HUSBANDS ___

LDS ORDINANCE DATA

	BAPTIZED (Date)	ENDOWED (Date)	SEALED (Date and Temple) WIFE TO HUSBAND
HUSBAND			
WIFE			//////////

SEX M F	CHILDREN List each child (whether living or dead) in order of birth Given Names SURNAME	WHEN BORN DAY	MONTH	YEAR	WHERE BORN TOWN	COUNTY	STATE OR COUNTRY	DATE OF FIRST MARRIAGE / TO WHOM	WHEN DIED DAY	MONTH	YEAR	SEALED (Date and Temple) CHILDREN TO PARENTS
1												
2												
3												
4												
5												
6												
7												
8												
9												
10												
11												

SOURCES OF INFORMATION

OTHER MARRIAGES

NECESSARY EXPLANATIONS

Deseret Book Company, Salt Lake City, Utah



by Chef Stuart Houk

20 Feb 1986

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Wasatch Co. Building

Name of Building: ______________________

Information Required	Date Found
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Address: Town:	
Architect:	
Builders:	
Building Material:	
Style of Building:	
Date Built:	
Original Owners: Wes Walters & Jim Maddox	
FGS	
Pedigree	
Histories	
Pictures	
Subsequent Owners:	
Notes:	
References: 1.	
2.	



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1-9-90



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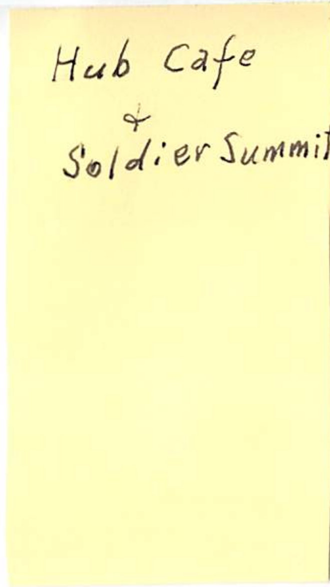
Took pict 2-21-91

Hub Cafe

had gotten into full progress and at the siege of Torron the train which was carrying these papers was destroyed and all of the papers were burned.

After about a year Doctor McGregor returned to Beaver and, in 1913, he moved to St. George, where, in May of that year, he established the Washington County Hospital, which is now the D. A. McGregor Hospital. His associate in its founding was the late Dr. Frank J. Woodbury, whom Doctor McGregor recalls as one of the finest characters that Dixie ever produced. While living in Iron and Beaver counties Doctor McGregor served as county physician in each of these places and is now county physician of Washington County. He is a member of the Salt Lake County, Utah State and American Medical Associations. During the past fifteen years he has made many trips to different clinics over the

Wesley Walters
∞
Grace





James Maddox

James Maddox